

SCHOOL OF HOSPITALITY MANAGEMENT

FINAL EXAMINATION

Student ID(in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1593 INTRODUCTION TO CULINARY AND KITCHEN HYGIENE**
Semester & Year : September - December 2016
Lecturer/Examiner : Suliza Hairon
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : FIVE (5) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.
PART B (40 marks) : TWO (2) essay questions. Answer ALL questions in the Answer Booklet(s) provided.
2. Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
3. This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.
4. Only ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.

WARNING: The University Examination Board (UEB) of BERJAYA University College of Hospitality regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students' Handbook, up to and including expulsion from BERJAYA University College of Hospitality.

Total Number of pages = 5 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : Answer **ALL** questions. Write your answer in the Answer Booklet provided.

1. Skills required of food production personnel vary not only with the job level but also with the establishment and the kind of food personnel. Explain the **THREE (3)** skills levels of food production personnel.

(6 marks)

2. a) Standards of doneness are different for every type of food and for every cooking method. The time it takes to achieve doneness is affected by **THREE (3)** factors. Describe them.

(9 marks)

- b) Explain the difference between a seasoning and a flavouring ingredient and give an example of each.

(8 marks)

3. The word *consommé* means literally completed or concentrated. In other words, a *consommé* is a strong, concentrated stock or broth. Rule number one for preparing *consommé* is that the stock or broth must be strong, rich, and full of flavoured.

- a) How does clarification work when making a *consommé*?

(4 marks)

- b) Distinguish between broth and stock.

(4 marks)

4. Chicken and turkey are usually thought of as consisting of two kinds of parts, depending on the colour of the meat. Compare the characteristics of light and dark meat and identify which parts of chicken and turkey falls under those categories.

(10 marks)

5. Sauces may be modified or added to in a great many ways. Among these methods are a number of basic techniques used over and over again for making sauces.

a) Describe **FIVE (5)** finishing techniques in making sauces. (10 marks)

b) Describe the structure of sauces. (9 marks)

END OF PART A

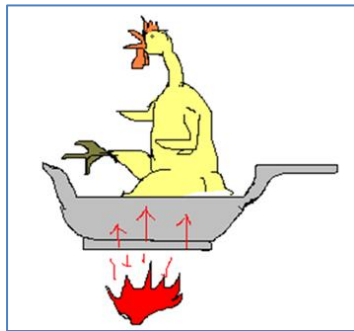
PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION (S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

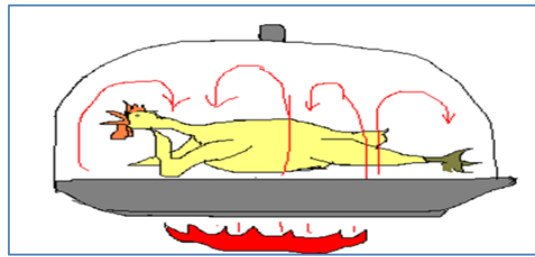
Question 1

Based on the pictures given below, identify and explain in-depth the type of heat transfer that is used for each picture.

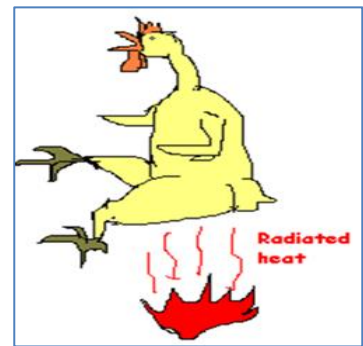
(17 marks)



Picture 1



Picture 2



Picture 3

Question 2

Salad dressings are liquids or semi liquids used to flavour salads. They are sometimes considered cold sauces, and they serve the same functions as sauces. That is, they flavour, moisten, and enrich. Because the flavours of most salads dressings are not modified by cooking, their quality depends directly on the quality of the ingredients. In addition, the variety of salads on offer seems to be greater than ever in memory. Restaurants that once listed no more than two or three salads on their menu now devote an entire page to the category. New kinds of salad fill bin after bin in the prepared-food sections of supermarkets and delicatessens.

(a) Identify the **THREE (3)** categories of salad dressings.

(b) In order to create a good arrangement and presentation on salads, describe the **FOUR (4)** basic parts of a salad.

(c) Explain the **FIVE (5)** types of salads in a modern menu.

(23 marks)

END OF EXAM PAPER